



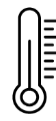
BEATO
BARTOLOMEO
BREGANZE

Selezioni

Torcolato Breganze DOC



GRAPE
VARIETY
Vespaiola



SERVING
TEMPERATURE
12-14° C

Vinification: soft pressing with a must yield of 20-25%, fermentation at 18°C part in stainless steel tanks, part in small oak barrels

Maturation: in French oak barriques and 20 hl barrels for 24 months

Colour: bright golden yellow

Bouquet: lush and intense, with hints of honey, sweet almonds and dried apricots

Flavour: sweet and mouth-filling, good body and balance between acidity and sugars, long length

Alcohol content: 13 % vol

FOOD PAIRING



Treccia raisin



Biscuits



Blue cheese